

CLAIMS

1. A method of dispensing a food product comprising  
5 filling a container with a food product,  
transporting the container from the site of filling to a site at  
which the food product is to be dispensed,  
locating the container in a dispensing apparatus, and  
discharging food product in the container through an outlet of  
10 the container,  
characterised in that the container has at least two  
compartments (A) and (B), said compartments being gastightly  
separated from each other by an at least partially movable wall,  
compartment (A) containing a propellant and compartment (B)  
15 containing the food product, compartment (B) being provided with  
a valve.
2. A method according to claim 1 characterised in that the filling  
of the container takes place by introducing the propellant into  
20 compartment (A), up to where a gauge pressure of between 1 bar  
and 10 bar is reached, then the food product is introduced into  
compartment (B) until a gauge pressure of between 5 bar and 12  
bar, preferably above 8 bar, is reached.
- 25 3. A method according to claim 1 wherein wherein the food product  
is an ice cream product containing freezing point depressants in  
an amount of between 20% and 40% w/w, preferably above 25%, and  
between 0% and 15% fat, preferably between 2% and 12%, the  
freezing point depressants having a number average molecular  
30 weight  $\langle M \rangle_n$  following the following condition:

$$\langle M \rangle_n = < -8 \text{ FAT} + 330$$

35 Wherein FAT is the fat level in percent by weight of the  
product.

- 9 -

4. Method to claim 3 wherein the freezing point depressants are made at least a level of 98% (w/w) of mono, di and oligosaccharides.

5